



SALIBONANI MAWUYA WELCOME

We hope you will enjoy the meal we have prepared.
Please make yourself comfortable and enjoy this truly
African dining experience.

**Your experience this evening starts with ceremonial;
hand washing, and a taste of village beer before the main event.**

(v) vegetarian contains no meat products

(n) contains nut products

IVULAMPHIMBO – STARTERS

Before you help yourself to our delectable buffet, please
allow your waiter to serve you a platter of our Chef's appetizers:

Ingwenya Yasekhunjini LukaZambezi

Smoked crocodile tail

Salted groundnuts and 'Nyimo'

Corn Fritters (v)(n)

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#### **From the buffet:**

**Please help yourself to our various delicacies, as we  
want you to experience everything The Boma has to offer.**

#### **IMBHIDA YABELUNGU (v)**

Salad selection with a variety of breads, dressings and  
traditional accompaniments.

#### **UMHLUZI WALAMHLA (v)**

Chef's freshly made soup of the day.



### **EMAWOSWENI WEBOMA**

#### **From the Boma Braai Cook House and Campfire**

A selection of grilled game meats including marinated pork fillet, beef and marinated chicken and our **spit roast of the day**

Try one of our Potjies,  
for our Traditional "Umzingeli" Hunter's Stews

Our fish, Zambezi Bream and Kapenta (whitebait)

Peanut Butter Rice, isitshwala / sadza (thick maize meal served as a starch), potato wedges, home baked garlic and herb bread and a variety of sauces (v)

A choice of freshly prepared vegetarian dishes including vegetable stir-fry, chef's daily pasta dish and bush vegetables (v)

### **KWEZINAMBITHAYO**

Your choice of desserts from the buffet

### **ZIMBABWE'S FAMOUS TANGANDA TEA, ROOIBOS TEA AND FILTER COFFEE**

'KHOLISANI UKUDLA KWENU'  
'IDYAI ZVAKANAKA'  
ENJOY YOUR DINNER

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